



What's in the box and where does it go?

	Fridge?	Bag?	Notes & Varieties
Arugula	Yes	Plastic	Back!
Broccoli	Yes	Plastic	Back!
Cabbage	Yes	Plastic	Green or Cauliflower
Eggplant	Yes	Plastic	
Garlic	No	No	
Kale	Yes	Plastic	Lacinato
Onions	No	No	Yellows and a red
Peppers	Yes	Plastic	Sweet red and yellows, green or red bell and hot serranos
Potatoes	No	Paper	Red golds
Tomatoes	No	No	

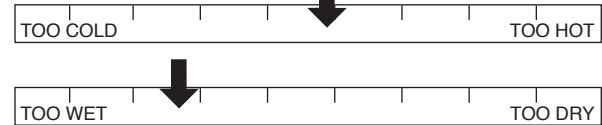
Broccoli

Broccoli is back in the box this week. I've been picking the first two plantings of the fall broccoli and I'm a little concerned that we're seeing some of the same issues that plagued our fall broccoli last year. Solving problems with crops is always a challenge. It can be symptomatic of one issue, but that might be just the way that the problem is expressing itself, it might be a completely separate issue. Solving problems in the natural world is complicated. I think the hardest challenge is that we have a lot of issues that we didn't used to have, so I get lulled into a false sense of knowing what I'm doing, and by the time I realize I have a new problem it's too late to do anything about it for that year. I do hours of research and make my plan for how that's never going to happen to me again, only to find out that what I thought the solution was didn't help, and then I'm right back to it being too late to fix until next year. There are a lot of challenging problems in a year when we've had two feet of rain.

In any case, there's a couple of nice sized heads of broccoli in the box today. Perfect for roasting or stir fries, which are our two most popular broccoli uses. Personally I like to roast it until it's almost burned, it's kind of like kale chips that way.

Farm Report 9/8/16

Rainfall 2.23"
 High Temperature 81°
 Low Temperature 54°
 Farmer Complaint Indicators™:



Speaking of kale chips, the kale this week is a nice bunch of lacinato. No complaints about the kale, it's been a little overabundant if anything. I hope you're not getting sick of it, it will start to slow down soon. It's always a challenge planting enough so that we can get a bunch for everyone but not so much that it gets overgrown. If you don't keep the leaves picked they get pale and not as nice, so we try and keep up with it, but that does mean that sometimes there's too much.

Arugula is back from its summer vacation. It went to Yellowstone and spent some time in the BWCA, but made it back in time to be in the box this week. This planting came up a bit sparsely so the bunches are a bit smaller than average, but it's otherwise quite lovely.

Also making an appearance this week is a nice head of green cabbage. This is a nice fresh eating cabbage that you can eat right away or keep for a while in the fridge. The heads are fairly loose and would be great for any kind of cabbage salad or for cooking. We also had just a few heads of cauliflower that were starting to mature, so a few of you will get a cauliflower instead of a cabbage.

The tomatoes are really struggling to keep up. We've been losing quite a lot to cracking lately and it was a challenge to get everyone a single ripe-ish one today. Some years this would be the biggest week for tomatoes, but not 2016.

We still are getting a fair number of ripe peppers, but they're slowing down too. The red and yellow sweet long peppers have been a nice color contrast. Some of the serranos have started to turn red now, so don't be confused by the small red pepper, if it's serrano shaped it's a hot pepper.

The eggplant have been one of the troopers in the field this year, continuing to pump out some lovely eggplant, even under the very wet conditions. But it is September, so this will be drawing to a close too. Last year we had a very light frost a week from now.

The potatoes this week are the red golds again. I've really been enjoying these spuds. We'll probably be sending mostly these for the next few weeks, since they did so well but they are not known for their storage capabilities.

Onions and garlic round out this week's box.

I was hoping we'd be able to pick some shell beans, but they had a lot of fungal problems from all the moisture and the wet weather would have made them a moldy mess by the time they got into town. They're kind of like the Olympics, we manage to have them about every four years.

Farm News

We had a lovely run of dry weather last week which allowed me to get caught up on some field work and seeding. This time of year we're seeding down fields with cover crops so that they don't sit bare over the winter, which makes them prone to wind erosion. Growing plant matter also gives the soil life something to work on, even while the snow covers the ground.

It seems like every time there's been field work to do this year I have to run around like a chicken with my head cut off because we don't get enough dry days in a row. Saturday I took completely off, and finished up seeding at a leisurely pace Sunday morning. Now that the broccoli is coming in it's pretty much an every day harvest until the weather cools down a bit.

We've also gotten quite a bit of fall cleanup done around the farm in the last couple of weeks. After looking at all the sad dying unproductive field tomato plants all August I just couldn't stand it any longer and had the crew pull off all the cages and get them stacked up while I came behind and mowed them off. That was a big, yucky job that got done last week while we still had more hands and younger backs around.

This week the crew has thinned out considerably, almost down to skeleton levels. That worked out fine once the rain settled in, we just can't do too much in the mud. When it dries out it will be another story. We've got some weeding ahead of us still on some of the late season greens.

Coming next week: Arugula, maybe spinach, squash, broccoli, carrots, beets, potatoes, onions, garlic, peppers, eggplant and maybe a tomato.

Roasted Broccoli with Garlic and Red Pepper

Bon Appétit | January 2009

- 1 1/4 pounds broccoli crowns, cut into florets (about 8 cups)
- 3 1/2 tablespoons olive oil, divided
- 2 garlic cloves, minced
- Large pinch of dried crushed red pepper

Preheat oven to 450°F. Toss broccoli and 3 tablespoons oil in large bowl to coat. Sprinkle with salt and pepper. Transfer to rimmed baking sheet. Roast 15 minutes. Stir remaining 1/2 tablespoon oil, garlic, and red pepper in small bowl. Drizzle garlic mixture over broccoli; toss to coat. Roast until broccoli is beginning to brown, about 8 minutes longer. Season to taste with salt and pepper. Serve immediately.

Mashed Potato and Cabbage Pancakes

- 2 cups finely chopped steamed cabbage (about 1 pound cabbage)
- 2 1/2 cups mashed potatoes (about 1 pound 2 ounces potatoes, peeled, cut in chunks and steamed until tender – about 20 minutes – then mashed with a potato masher or a fork)
- 1/2 cup chopped chives
- 1 tablespoon chopped fresh marjoram (optional)
- 1 teaspoon baking powder
- Salt and freshly ground pepper to taste
- 1/4 cup all-purpose flour
- 2 eggs
- 3 to 4 tablespoons sunflower oil, grapeseed oil or canola oil for frying

To prepare the cabbage, remove the outer leaves and quarter a small head or 1/2 of a larger head. Core and place in a steamer above 1 inch of boiling water. Steam 10 to 15 minutes, until tender when pierced with a knife or skewer. Remove from the heat and allow to cool, then squeeze out water, and chop fine. Mix with the potatoes in a large bowl. Add the chives, baking powder, marjoram if using, salt, pepper, and flour. Beat the eggs and stir in.

Begin heating a large heavy skillet over medium heat. Heat the oven to 300 degrees. Add 2 tablespoons of the oil and when it is hot carefully scoop up heaped tablespoons of the potato mixture and use a spoon or spatula to ease them out of the spoon into the pan. Gently flatten the mounds slightly with the back of a spoon or a spatula but don't worry if this is hard to do – if they stick -- because when you flip them over you can flatten them into pancakes. Brown on the first side – about 2 or 3 minutes – and using a spatula, flip the mounds over and gently push them down so that they will be shaped like pancakes. Brown on the other side and remove to a baking sheet. Continue with the remaining potato mixture, adding oil to the pan as necessary.